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Leek and Potato Soup

Bob Raymond
Village Creek Farm

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From the kitchen of: **Bob Raymond**

owner operator Village Creek Farm

Read about Bob at www.ag.iastate.edu/stories



Leek and Potato Soup

INGREDIENTS:

2 ounces (4 tablespoons) butter

2 leeks, chopped

1 small onion, finely chopped

12 ounces floury potatoes, chopped

1.5 pints (3½ cups) vegetable stock

Salt and ground black pepper

Homemade bread, to serve

DIRECTIONS: Heat half the butter in a large heavy pan. Add the chopped leeks and onion. Cook over a low heat, stirring occasionally so they don't stick to the pan (about seven minutes). You want them softened, not browned. Add the potatoes to the pan and cook for two to three minutes, stirring occasionally. Add the stock and bring to a boil. Then reduce heat to very low, cover, and simmer gently for 30-35 minutes, until the veggies are very tender. Season to taste with salt and pepper. Remove the pan from the heat and add the remaining butter, small pieces at a time.

Ladle into warm bowls and serve with thick slices of fresh-baked bread. Serves four.